

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		Attachment F	
FOREIGN PLANT REVIEW FORM		05-11-2001	67-482-21, ETS.George Bruck		CITY Strasbourg	COUNTRY France
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Charles Ferrera		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
CODES (Give an appropriate code for each review item listed below)						
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply						
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation	57 A
Chlorination procedures	02 O	Product reconditioning		31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records	63 A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 A
Temperature control	10 A	Animal identification		37 O	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter		40)	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures		41)	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control		43 O	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product		45 O	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates	74 A
Product contact equipment	19 A	Residue program compliance		46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.		49 O	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A		
Personal hygiene practices	26 A	Ingredients identification		53 A		
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	COMMENTS MADE ON REVERSE	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 05-15-2001	ESTABLISHMENT NO. AND NAME 56-091-01, Olympig		CITY Josselin COUNTRY France
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr. Langville Jerome		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
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Temperature control	10 A	Animal identification		37 A	Container closure exam
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Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 05-16-2001	ESTABLISHMENT NO. AND NAME 29-097-01, ETS.Lous Gad		CITY LampaulGuimlia
FOREIGN PLANT REVIEW FORM					COUNTRY France
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Eric David		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
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Personal hygiene practices	26 A	Ingredients identification	53 O		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 O	COMMENTS MADE ON REVERSE	
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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	05-16-2001	29-097-01, ETS.Lous Gad	LampaulGuimlia
			COUNTRY
			France
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr.S.P.Singh	Dr.Eric David		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

M=05-Bleeding Station knife sanitizer was not maintained at 82C temperature and overflow was not provided when necessary to prevent organic build-up.

M=17- Dripping condensation was observed in one of the carcass cooler- no direct product contamination.

M=18- Overhead structures (ducts, beams and pipes) were observed to contain dirt and residue material.

M=28- Cross- Contamination of head and feet of carcasses from dressing floor was observed, and workers boot was touching head area of carcass.

M=29-Automatic split saws were not provided hot water for sanitizing purposes, therefore saws were not sanitized between carcasses during dressing procedures.

M=31- Products from floor in cutting and boning area were collected together to be reconditioned later. No re-conditioning table and light were provided.

M=41- Mandibular Lymph nodes on heads were not examined properly and only one side (left) was cut examined .

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 05-17-2001	ESTABLISHMENT NO. AND NAME 29-027-01, ETS.Socopa		CITY Chat-Du-Faou COUNTRY France
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Pierre Le Seach		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Chlorination procedures	02 O	Product reconditioning		31 A	Label approvals 58 O
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims 59 OA
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring 60 O
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules 61 O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment 62 O
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Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures 65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam 66 O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling 67 O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling 68 O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures 69 O
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Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection 71 O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification 72 A
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Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates 74 O
Product contact equipment	19 A	Residue program compliance		46 A	Single standard 75 A
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Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items 77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security 78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification 79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status 80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports 81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 O	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O	COMMENTS MADE ON REVERSE

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 05-18-2001	ESTABLISHMENT NO. AND NAME 29-225-01, ETS. Henaff		CITY Pouldreuzic
FOREIGN PLANT REVIEW FORM					COUNTRY France
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Peleton G Henri		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
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Pest control program	08 A	Waste disposal		36 A	Empty can inspection
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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		05-21-2001	40-088-03, ETS.Junca	Dax	
NAME OF REVIEWER Dr.S.Singh		NAME OF FOREIGN OFFICIAL Dr. Dongny Marie		COUNTRY France	
		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable			
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	COUNTRY France		
NAME OF REVIEWER Dr.S.Singh	NAME OF FOREIGN OFFICIAL Dr. Dongny, Marie		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

M=04-Hand washing facilities in change room (locker-bathroom) was not supplied with hot water and in other places hand wash facilities warm water supply was not in operation.

M=20- Freezer and cooler doors broken in the corners-need attention.

M=28-Condensation in cooking area over open kettles was observed.

M=33-Effective maintenance program was lacking to keep flaking paint and damaged doors etc.

M=35-Operational sanitation was not documented or recorded in SSOP.

M=60 and 73-Inspector from DGAI visits only ~~when~~ needed for export-no daily inspection coverage.

M=76-Inspection supervision for processing facilities provided two or three times a year.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 05-21-2001	ESTABLISHMENT NO. AND NAME 40-143-50, Earl Les Genets		CITY Limothe COUNTRY France
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Pierre Parriaud		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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				COUNTRY	
				France	
NAME OF REVIEWER		NAME OF FOREIGN OFFICIAL		EVALUATION	
Dr.S.P.Singh		Dr.Nicholas Calvagrac		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 O	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 O	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 A	COMMENTS MADE ON REVERSE	